



Version 11/18

**METAL DETECTORS AND -SEPARATORS**  
FOR THE MEAT PROCESSING INDUSTRY

**MESUTRONIC**  
*Metal Detection made in Germany*

## RELIABLE, PRECISE AND USER-FRIENDLY

### METAL DETECTORS AND SEPARATORS FROM MESUTRONIC


#### **Why detect foreign matter?**

Despite all precautionary measures, the contamination of products with foreign matter is unfortunately a problem in every meat processing company. The effects are often dramatic if it is not reliably detected and removed from the production chain. Damage to processing machines, problems during audits, loss of supplier contracts and, in the worst case, a high image loss among consumers are often the results of insufficient inspection systems.

#### **MESUTRONIC has the remedy.**

We have been the partner of your industry in the field of metal detection technology for more than two decades. Our metal detectors and metal separators are perfectly tuned and in some cases specially developed to offer the manufacturers of meat and sausage products the highest possible security.



*Metal detection, reliable  
and user-friendly.  
Manufactured in Bavaria,  
used throughout the world* 

Karl-Heinz Dürrmeier  
Managing Director



## SLAUGHTERHOUSE AND INCOMING GOODS AREA

**METRON tunnel detectors and the matching TRANSTRON conveyor systems are the instruments of choice when it comes to protecting the production against damage as early as at the incoming goods stage.**

A typical application in the incoming goods area is the inspection of E2 crates with fresh meat. METRON 07 CI tunnel detection coils (optionally available as a complete feeding system) are also used in the feed lines to grinding machines, in order to test fresh meat or deep-frozen meat blocks for metals. Fragments of knives, chain rings or even whole butcher hooks are reliably detected to guarantee a smooth production flow. Particularly important for this area is hygienic construction, maximum resistance to every kind of cleaning and sturdy design.





# FILLING



**Safety between filler and skin.**

**MEATLINE metal separators remove even the minutest metal particles from the sausage meat – reliably and without interruption.**

Metal detectors from the **MEATLINE** series find even the smallest metal particles made of iron, aluminium, copper or stainless steel. Main sources of danger here are the upstream processing machines such as grinders, bowl cutters and others. All devices from the series captivate through very simple handling, high cleaning resistance, hygienic design and easy disassembly. The special requirements for mobility demanded in this area are met by the integrated impact protection, a non-tipping and sturdy chassis as well as the precise screw height adjustment.

The devices can be connected both mechanically and electrically to all common fillers. For very old models or those from smaller manufacturers we are naturally glad to offer a solution for adaptation. The filler range is rounded off by optional accessories such as upstream magnets for iron removal, addition insertion points for test bodies or various collection systems for rejected material.

## MEATLINE 07

**Metal detector as a pure pass-through device on a chassis.** This variant should be used particularly in the production of raw sausages. The small installation length ensures minimised weight fluctuations and fat smudges. In case of a metal detection either the clipper signal is suppressed or the conveying is stopped and the system cleaned manually.

**Also available in the MEATLINE 07+ variant with integrated linking gear extension.**

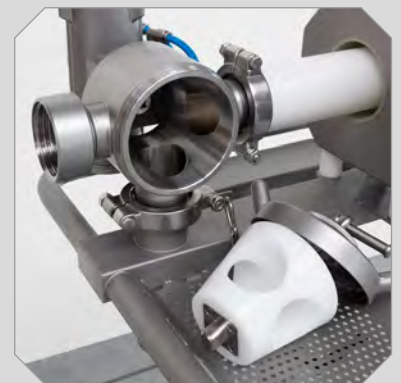


## MEATLINE 07 O

### Metal separator with integrated ejector.

The MEATLINE 07 O is used in the operation of a filler with a clipper or a self-driven linker. The ejection valve is specially manufactured by MESUTRONIC in order to guarantee full ejection reliability with lumpy masses, absolute leak-tightness, as well as a minimum ejection quantity of sausage meat per metal detection. The valve, with no loose parts, can be dismantled in less than 10 seconds for cleaning.

**With the sizes 80/100 it is possible to connect to ham fillers without the risk of vacuum loss.**



# FINAL PACKAGING AREA



**Safety for your customers; reliable, precise and compliant with the common standards for quality and food safety in the trade.**

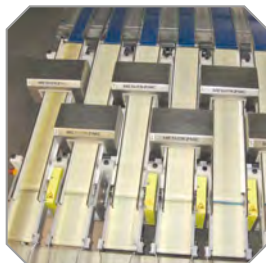
As a system solution, metal detectors from the **METRON 07 CI** series and conveying systems from the **TRANSTRON** series offer the best possible conditions so you don't have to worry about the next audit. Whether for loose goods before the collective packaging, after the thermo-forming machine or freezer or after the stepflow system.

Apart from high detection accuracy, the **METRON 07 CI** captivates above all through its simple operability as well as complete data security and maximum availability. The standard scope of delivery includes reporting via USB or network, individual user administration as well as automated test functions. Even in the standard protection class IP 66, the device resists all usual cleaning processes. The variant with IP69k offers extra safety.



Conveyor belt systems of the type **TRANSTRON** are the operationally reliable solution for all requirements in the meat industry. As a supplement to our metal detectors they stand for maximum detection accuracy and stability.

Ejection variants such as pusher, air-jet, belt retraction or trap belt are standard. Top quality components from bearings and motors to conveying belts ensure low-maintenance continuous operation. We will be glad to offer you systems specially adapted to your production, e.g. as inclined conveyor belts with special ejection, or in demanding installation areas. Supplement packages for special trade standards such as BRC, TESCO and others are also available.





# X - RAY INSPECTION



*easy*SCOPE foreign body detection systems provide the perfect entry into the field of X-ray inspection

The x-ray system conceived for the examination of packed products extends MESUTRONIC's range of products for the food industry. Even for newcomers to X-ray technology, this system represents the ideal entry into this method of foreign body control with its moderate price, high-quality and thus low-maintenance components, as well as extremely intuitive operation. The system detects metallic and non-metallic contaminants such as glass, stones or plastics using an imaging technique – X-ray technology. Compliant with common industry standards such as BRC or IFS as well as all legal standards; extensive reports and statistical functions help with the complete logging of all events. The hygienic design from MESUTRONIC prevents the accumulation of liquids and product residues, thus inhibiting the growth of microbes.



EASY START UP



EASY OPERATION



EASY WAY OF X-RAY!



## PROJECT SPECIFIC INDIVIDUALIZED SOLUTIONS

The enormous know-how and the continuing research and development make MESUTRONIC your optimum choice for tailor made solutions including high line speeds, complex production processes or challenging environments.

MESUTRONIC offers you viable, economic solutions. Detectors, conveyors and reject systems as well as electronics and control systems can be individually combined to offer the optimum solution.



The development work focused on the simple interaction of man and machine. A powerful industrial PC offers the user a clear operating interface, allowing intuitive operation of the unit. All relevant functions, processes and recordings can be accessed on the high-resolution, 15-inch touch screen with just a few steps. Various advanced image processing and detection algorithms round off the advantages of the *easySCOPE* and all of that at no additional cost.

**Note:** The *easySCOPE* is only available in certain countries.



» The "*easy*"  
way of X-Ray «

# SERVICES



Customer service has always been the top priority for MESUTRONIC.

It doesn't end for us with comprehensive consultation and the purchase of the device, but only after the end of our systems lifecycle. Even today we still service and care for units that have been in daily use for over 15 years. Amongst others, our services include:

## ■ Short reaction times

Our own service points, highly trained service personnel and sales partners on all continents - thus ensuring the fastest possible availability of maintenance, service and repair for our customers.

## ■ Comprehensive inclusive services

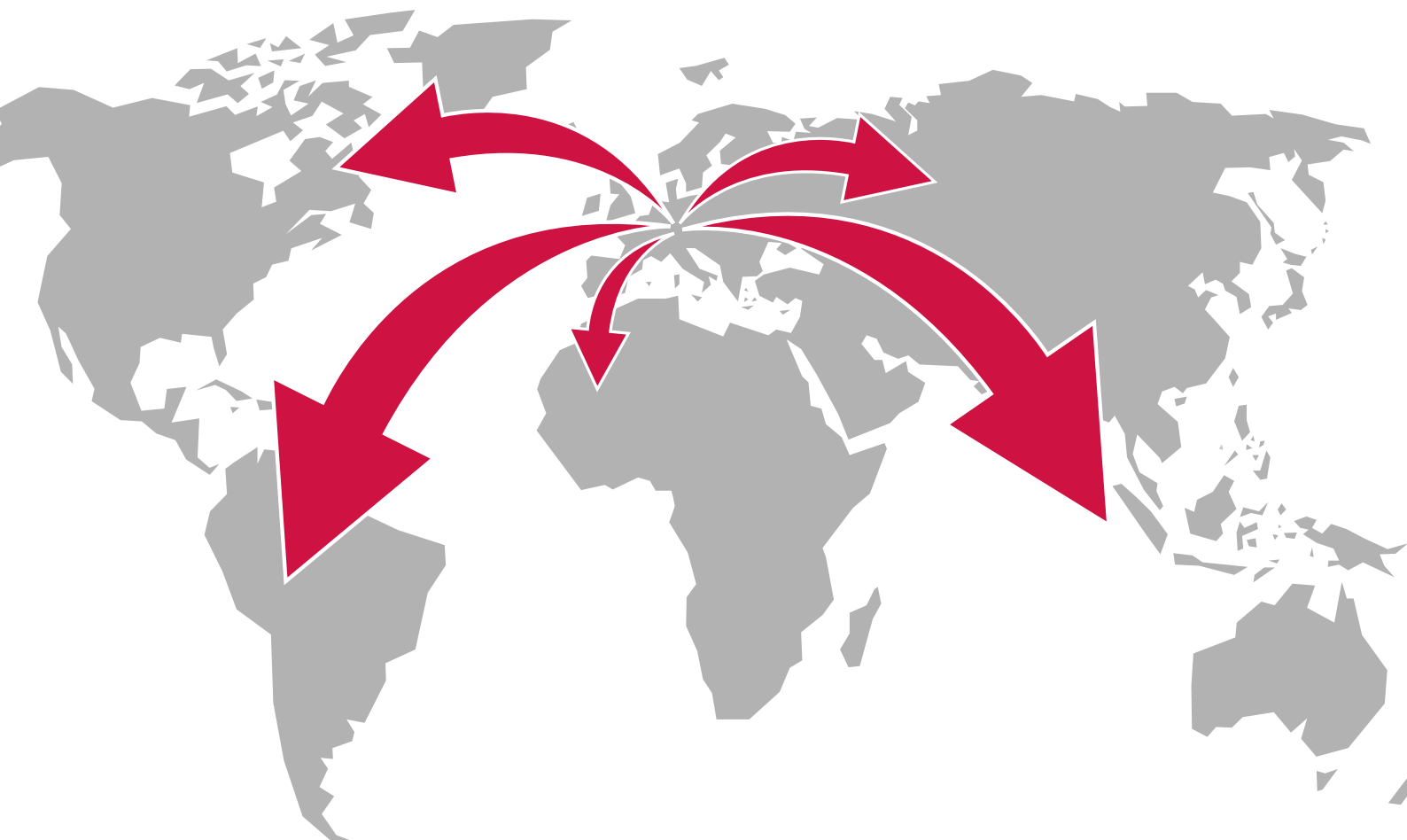
Accessibility around the clock, 7 days a week. Individual repair programs for electronic parts. Special commissioning offers with training. All of this is completely natural for us - with every device that you purchase from us.

## ■ Security that you can plan

Today, many manufacturers in the meat industry make use of our inexpensive service contracts, with which the performance of the device is confirmed by a neutral body. In addition, the device is regularly maintained and mechanically checked. The made-to-measure service contracts also include reduced prices for spare parts and training programs or other services.



# YOUR PARTNER WORLDWIDE



5 CONTINENTS



40 REPRESENTATIVES



50 COUNTRIES



## Foreign body detectors by MESUTRONIC

- developed for the food, snacks, pharmaceutical and hygiene industry
- assure constant quality and high production rates
- document your quality according to ISO 9000 and HACCP



Our company works according to the guidelines of



# MESUTRONIC

*Metal Detection made in Germany*



[www.mesutronic.de](http://www.mesutronic.de)



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